

CROSSFIELD CHRONICLE

VOL. IV—No. 44

CROSSFIELD, ALBERTA

FRIDAY, DECEMBER 26th

1947
9 Dec 47
Crossfield
Alberta
\$1.50 a Year

Curlers Banquet

Top of the List

Much credit is due George Jones and his associates who put on the oyster roast in the hall at the Western Hotel last night, being the loser in the recent curling competition. They really put on a spread which will have the locals talking for months to come. The supper throw the blinking stuff out!

Over sixty sat down to the stag banquet. Many were the phrases "I would not eat them on a bet" but it looks like many of those bets will have to be paid for many an oyster slipped down the hatch.

Under George's picked waiters the whole affair went over in bang-up style and nice clean jokes were told and the laughter from some caused the odd oyster to come up for a reshow.

Card playing finished the evening along with harmonic voices blended in song. The few that could toddle around after supper were over did a little broom balling and kept those who could, sit, on edge and in roars of laughter. The event will be long remembered as a party on the "top" of the list.

Community Centre

The committee for the Crossfield Community Centre met in the village hall Tuesday, December 16. President W. G. Murdoch was in the chair assisted by Secretary Mrs. W. Charney.

Much discussion took place on the cost and size of the new memorial centre. Mr. Frank Laut gave a detailed description of the new centre at Acme which he visited the previous week. He stated the size was 50x72 with a basement 30x104. The cost of the building was roughly \$30,000 completed with very little volunteer labor. The committee thanked Mr. Laut and decided it was in line with what was needed in Crossfield. However a general meeting will be called and these plans will be discussed and subject to any changes before anything is decided upon.

SUCH IS LIFE

Man comes into this world against his will. During his stay on earth he is everybody's block head up. If he grows up to do right, he is a sissy; if he grows up to wrong, he is a criminal. If he steals from church, he is a sinner; if he goes to church he is a saint. If he is good to his wife, he is hemmed; if he is bad to her, he should be tarred and feathered; if he takes a drink he is sinful; if he doesn't he is too mean to spend his money on it; if he dies young there was a great future before him; if he lives to a ripe old age, he is in the way and only living to save funeral expenses.

NOTICE TO MILK CUSTOMERS
After January 1st the price of milk will advance 2¢ per quart. Also kindly put out empty bottles every day.

MRS. R. ARNOTT

Bethlehem



The little town lay sleeping
Between the hill and plain
The shepherds vigil keeping
The night the glory came.
Not in a splendid palace
The new-born Saviour lay,
But in a borrowed manger
Where oxen shared the hay.

The little town lies sleeping
Now conscious of its fame,
But still the Saviour's seek-
ing
A people for His Name.
The Babe who is manger
In the little town of Beth-
lehem
Still, still He offers night
and day
"Peace on Earth, Goodwill
to men."

The little town lay sleeping
Not dreaming of its fame
While three Wise Men rode
To do honour to his name.
And shepherds heard the
angels
In Heavenly chorus sing,
"Unto mankind is born this
day
A Saviour and a King."



Finest Tribute Merry Christmas

On Christmas day we repeat the old familiar greeting that, each year, in some mystic way rings fresh and true—"Merry Christmas." Like the world as hell, and good by them. There isn't anything else to say that puts all our heartstrings as do these old dear words. And so again we say:

Merry Christmas to the honest ones who sleep downstairs in the gray dawn to explore their stockings and the wondrous tree and to look at Christmas with the special radiance of youth . . . who lend to the rest of us little moments of the real Christmas glamour.

Merry Christmas to father, who will strain a point any day to give us all the things we want . . . who probably works much too hard and yet keeps younger and more alert because of the responsibility of a family and the responsibilities of a business or job . . . who makes the gesture of tut-tutting all the fun and feathers yet beams with affection and contentment.

Merry Christmas to mother who really calls the tune for the holidays and does the planning and putting together . . . who flutters and bustles radiantly for weeks ahead and undoubtedly has the best and busiest time of all.

Merry Christmas—to the butcher, the baker, the candlestick-maker, not to mention all those who sold us shoes and clothes and furniture for what would Christmas be without them? For through them we've all been able to share our own little prosperity in the most whole, some way of all—by spending it.

Merry Christmas to dear friends far and near who've sent us greeting and gifts and cards and letters . . .



the First Christmas Gift

High up in the Crossfield Daily News building a friendly cartoon maker battled with "What cartoon can we use for the Christmas edition of the News?" he said aloud. Some drawn a "Bethlehem Star" shot upon the middle of the cartoon Christ was born.

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"No!" insisted the cartoonist. "The mate of the 'Shoemaker's Apprentice' for a moment was quiet, then he wouldn't.

The John 3:14 cartoon ever made the biggest hit that any made in the history of the first page, even in the first year of the Chicago Daily News. It has been printed in the world that He gave us life in His Son, that whosoever believes in Him, should not perish but see.

Rev. Alfred H. Olsen, Minister of the First Church, Oshawa, Ods.

ings and gifts . . . most especially the greetings even more than they express the spirit.

Merry Christmas to the dropper in the corner with the other friend and who come to our parties or stop to leave a glass of elegant juice or an originally private relish.

Merry Christmas—to ourselves for we've all been able to share our own little prosperity in the most whole, some way of all—by spending it.

For of course it is a Merry Christmas and we all get out of it just about the same amount as we put into it.

Man Killed in Accident

A serious accident took place three miles south of Crossfield Thursday evening on the main Calgary-Edmonton highway taking the life of A. W. Raymond of Wetaskiwin. Mrs. Margaret Coakdale also received back injuries. Mr. Walters leaves to mourn him a married sister, and mother at Wetaskiwin. Cause of the accident has as yet been undetermined.

It is a privilege at this season of the year to extend our sincere Good Wishes and appreciation of your valued goodwill

Oliver Hotel & Staff

The spirit of Christmas calls us to better appreciation of old associations and the value of old friendships and in this spirit we wish you all a Merry Christmas and say "Thanks for your patronage."

Norm's Barber Shop

To all my customers—Thanks for your patronage

and Best Wishes for Christmas and the

New Year

GEORGE BECKER

ANNUAL MEETING HOME & SCHOOL ASSOCIATION HELD

The Home and School Association held their annual meeting in the school house Thursday evening of last week with a good crowd in attendance.

The chairman opened the meeting with the singing of "O Canada".

Owing to the absence of the secretary Mrs. Stevens Mr. Mumby read over the reports that came in from the past meeting. A Christmas carol was much enjoyed. Mr. Dick spoke on Education of Children Today. He outlined the importance of study in the home, in relation to the parent and teacher and explained why some are so far advanced in some subjects and still so far behind in others.

Rev McDonald gave a brief outline on children and their bringing up in the home explaining that children will follow the pattern of their parents. He brought to light the spiritual aspect of the child in reference to religion and education.

Children have many little problems in life and to meet these they must depend on their community to back them up held together by the church.

Some interesting slides were shown by Mr. Mumby of the City of Ottawa.

Lunch was served by the ladies present.

LOCAL NEWS

M. Charney is back in the hospital again after his recent accident. He was having his hand re-set.

Trev Lewis has taken a position with the O'Sullivan construction near St. Paul, Alberta and expects to be gone for some time.

The Women's Guild wishes to thank all those who helped to make their bazaar such a success.

Mrs. Abra and son Jerry are attending the annual Shriners' Christmas tree and party a yearly event for the crippled children at Calgary.

Mabel and her daughter of the Home Cafe are in Calgary today attending the shower of a friend who is to be married in the near future.

Look now what you can buy with a dollar bill—one quart of milk, seven-cent cents; loaf of bread thirteen cents; and butter is only seven; so stock up before prices go up again.

Mrs. Heywood and two sons of Robb, Alberta are visiting at the home of her mother Mrs. C. Bowen here.

George Lim, formerly of Crossfield and now of Oshawa, Ontario has sold his business there and gone into the wholesale business in Toronto.

MCDONALD SPEAKS TO STUDENTS

On Friday, December 12th at a regular meeting of the Crossfield Students' Union Mr. H. MacDonald was the guest speaker. Mr. MacDonald is a prominent farmer of the district and President of the Crossfield Home and School Association.

Coming to Crossfield we were very pleased to meet the president of the Faculty of Agriculture.

His address was very interesting, since he spoke on the work and training given to students in agriculture.

A hearty vote of thanks is extended to Mr. McDonald by the High School students for his kindness in addressing this body.

ENORMOUS GAME

Tony Bryn Tigar and the Crossfield band met in the school hall last night and over 1000 spectators were present.

With all its troubles, whatever they may be, man must always eat, and bread made from wheat is his most nutritious and palatable bulk food.

There never has been a time in the recorded history of the world when the people of the world had as little food as we have now. We must have enough food, to say nothing of enough of that most highly prized food—bread.

The wheat production of the prairies will always be in great demand provided only governments will not interfere with its distribution—with the free exchange of our wheat for the things that people in other countries make and are willing to give us in exchange. With all the confusion and wrong thinking in the world, surely economic sanity and wisdom in the end will prevail. For my part, then, I join with the companies supporting the "ripe testing plan" in believing that the future of this practice is bright indeed.

—H.G.L. Strange

WANTED—for cash. A good farm up to one section in Crossfield district. J. R. Airth, Bowness.

Merry Christmas to you all,
Old and young, big and small
May your hearts be light and gay
And happy on this Christmas Day
and throughout the New Year
Sincere best wishes for a Merry Christmas
A HAPPY NEW YEAR

Edlund's Drug Store

A MERRY CHRISTMAS AND A HAPPY NEW YEAR

It's the same simple greeting that people for ages past have been wishing each other at this Christmas season.

It's just as sincere today as it was that first Christmas Day almost two thousand years ago.

It is the wish that we send to you and yours on this Christmas Day of 1947. We hope you will enjoy all the pleasures and happiness the season affords.

H. McDonald and Son

HANK McDONALD and GEORGE

Crossfield Machine Works

We're wrapping up every good wish we can think of in this little message which comes to say "Christmas Cheer and Happy New Year" to you and everyone in your household.

L. B. Beddoes

Oliver Farm Machinery

GREETINGS

Once again as we near the end of the year our wish is that the Christmas Season will bring you Good Health and Happiness

A HAPPY NEW YEAR TO ALL

Atlas Lumber Co. Ltd.

Once again as we near the end of the year our

wish is that the Christmas Season will bring

you Good Health and Happiness

A HAPPY NEW YEAR TO ALL

Atlas Lumber Co. Ltd.

To all my customers—Thanks for your patronage

and Best Wishes for Christmas and the

New Year

GEORGE BECKER

Forging Ahead

Manitoba, In Heart Of Continent, Expanding In Industrial Wealth

Manitoba, with a total area of 246,512 square miles, of which 26,789 square miles is water surface, has a population of 729,744, is a well-developed province. Only 75 years ago it was on the very rim of civilization—Vancouver, a few scattered buildings strung out on the edge of the prairie, a small fur-trade hamlet isolated in the heart of the continent, living vigorously on the crossroads of the Canadian west. Before the great railway came, when the Red River and stagecoaches rattled over the trails, its mail was carried once a week by horse in the summer and by dog train in the winter to St. Cloud, Minnesota. Soon the railway brought immigrants in thousands to the great western plains and the town began.

Manufacturing

Quick to take advantage of its abundant hydro-electric resources, Manitoba is constantly increasing its output of manufactured goods. All types of plants—differing in variety

from its 57 flour mills to glass works, rolling mills, bus-building plants, textile factories, iron and steel works, printing and publishing houses—add to Manitoba's industrial wealth. Provincial manufacturers in the Province range from cement to mining machinery, from biscuits to aircraft. Each year sees new industries established in the Province to utilize its wealth of raw materials.

Manitoba has approximately 500 manufacturing establishments. During the past year the value of manufactured products rose to over \$300,000,000 and the payroll was estimated at over \$50,000,000.

Manitoba's largest industry—meat packing—is centered in Winnipeg and St. Boniface, the latter city having the largest stockyards in the British Empire. The two cities draw their raw materials from the rich western farmlands.

A new sugar refinery has opened up a new field in Manitoba industry. The \$2,000,000 sugar refining plant in

Mining

In little more than a decade mining in Manitoba has forged ahead to become a major industry producing an output valued at approximately \$16,000,000 annually. The great mines have been the key to northern development, for with the discovery of mineral wealth the need for transportation, modern towns and, above all, supplies.

Today, 400 miles north of the International Boundary, the \$60,000,000 mining plant of the Manitoba Mining Company Limited produces copper, zinc, gold, silver and cadmium, and supports a vigorous town of 9,500 people. Forty miles northeast of Flin Flon, the Sheriff Gordon Mine produces 200,000 tons of gold and silver. One hundred and twenty-five miles northeast of Winnipeg, the San Antonio Mine produces both gold and silver.

Manitoba's great mining resources have hardly been touched. The northern land, Canada's last frontier, is awaiting more developments.

Awards

In its own areas we have grown foods which are high in some nutrients, e.g. rose hips, cabbage, turnips, tomatoes (canned), spinach, potatoes, green peppers, parsley. Other good sources which are still available are dried fruits, dried vegetables, dried vegetable baby foods, asparagus, canned raspberries, canned strawberries, marrow, peas. These foods must be properly stored and carefully prepared so that the food value is not destroyed. Eat more often. Some of these foods should be eaten daily.

Suggestions

for the preparation of

these foods:

1. Eat raw veg. slices as often as possible. Serve them in salads, as tump-tump, as sandwiches, as wedges.

2. Prepare raw salads just before serving.

3. Serve baked potatoes frequently.

4. Avoid the soaking of vegetables.

5. Cook vegetables in a small amount of boiling water, sautéed till tender, then add a dash of oil to them. Serve them immediately.

6. Vitamins and minerals are dissolved in the vegetable cooking water. Use this vegetable water when making soups, gravies, etc.

7. Fresh vegetables should be cooked immediately before thawing.

8. We make wise selections from our Canadian grown vegetables we can obtain the food value necessary for wholesome, happy and efficient living. Let us do our part to save United States dollars and at the same time keep Canada healthy and strong.

Health presents TOPICS of VITAL INTEREST

FRUITS AND VEGETABLES VITAL FOR HEALTH

The recently placed import restriction on U.S. fresh fruits and vegetables will reduce our supply of foods which are vital for health.

Canada Food Rules state that one serving of citrus fruit (orange, grapefruit) or tomatoes or their juices is needed daily for health. We cannot say that health considerations

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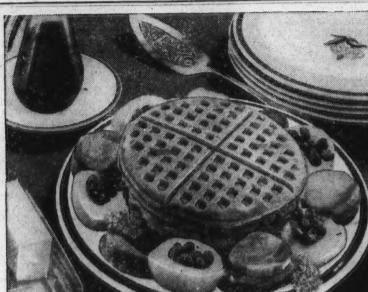
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MAKE IT A PARTY WITH WAFFLES—Whether it's a "just family" meal, a special Sunday brunch, or a guests-in-for supper affair, make it a party for your diners with crisp Egg Waffles. For sure no one does waffles like we do waffles. Everyone does! Your waffle iron's probably been gathering dust through the warm days of summer, but now you should whisk that dust off. Then whisks the golden brown goodness of a waffle onto your plates. So good, so golden, so delicious. Canadian platter will be pretty as this picture. Be sure to serve plenty of butter, syrup or a sweet jam, and it's a certainty you'll only need a light dessert with hot tea or coffee.

EGG WAFFLES

3 eggs separated
1/2 cup all-brown
1/2 cup milk
Beat egg yolks with milk. Add brown. Stir in melted butter. Add sifted flour and sugar. Stir until batter is smooth. Fold in stiffly beaten egg whites. Bake on hot waffle iron until no steam is visible. Note: The use of eggs in place of baking powder gives a waffle hinting of the flavor and texture of a puffy omelet.



IT'S AN OLD JAPANESE CUSTOM—"Tayu-Sans" are shown prominently during the recent Tayu festival in Kyoto, Japan. This is the paradise of an exclusive class of Geisha, who catered only to the highest ranking Samurai or war lords, and it affords the general public an opportunity to see the very elaborate and rich kimonos worn by these girls. This festival started over 300 years ago and is held annually. The girls walk very gaily through the streets, followed by an umbrella bearer. Prevailing fashions in music and customs are derived from this group, it is said. Occupation personnel in the Kyoto area were invited to attend the ceremony.

SUBMISSION WILL BE CONSIDERED

TORONTO.—J. A. Northey, president of the Royal Winter Fair, said his executive plans for a submission by Alberta agriculturists in the annual wheat competition should be hardy enough to withstand the hardy competition.

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In its own areas we have grown foods which are high in some nutrients, e.g. rose hips, cabbage, turnips, tomatoes (canned), spinach, potatoes, green peppers, parsley. Other good sources which are still available are dried fruits, dried vegetables, dried vegetable baby foods, asparagus, canned raspberries, canned strawberries, marrow, peas. These foods must be properly stored and carefully prepared so that the food value is not destroyed. Eat more often. Some of these foods should be eaten daily.

Suggestions for the preparation of

these foods:

1. Eat raw veg. slices as often as possible. Serve them in salads, as tump-tump, as sandwiches, as wedges.

2. Prepare raw salads just before serving.

3. Serve baked potatoes frequently.

4. Avoid the soaking of vegetables.

5. Cook vegetables in a small amount of boiling water, sautéed till tender, then add a dash of oil to them. Serve them immediately.

6. Vitamins and minerals are dissolved in the vegetable cooking water. Use this vegetable water when making soups, gravies, etc.

7. Fresh vegetables should be cooked immediately before thawing.

8. We make wise selections from our Canadian grown vegetables we can obtain the food value necessary for wholesome, happy and efficient living. Let us do our part to save United States dollars and at the same time keep Canada healthy and strong.

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Alberta's New Salt Plant Near Completion

Will Have Two-Well Evaporation Units Operating On Huge Resources

Alberta's new independent salt plant now under construction at Elk Point, some 20 miles southeast of St. Paul, is well on the way to completion, states M. M. Porter, of Calgary, president of Alberta Salt Co. Limited, which, with sub-subs, is one of Alberta's largest independent oil companies. Alberta Salt was recently formed to permit the three companies to expand their activities in the development of a huge natural resource of the province. The others are Anglo-Canadian Oil Co. Ltd. and Home Oil Co. Ltd., with head offices in Calgary, and Calgary & Edmonton Corporation with head office in Winnipeg.

The salt wells have already been completed at the plant, as well as three natural gas wells. The main building, power unit and salt evaporation plant, are practically completed. These buildings are of steel and brick construction. In the salt evaporation plant, a three-story building with two-story extension, the brine, pumped from the company's wells, will pass through the various stages of evaporation.

Because of control and regulation of these stages, the company will produce a complete line of salt, from the fine free-flowing table variety to the coarsest types for farm and industrial use. Both plain and iodized salts will be produced, and salt blocks for household use will be available.

The company's huge salt resources lie between 2,500 and 4,000 feet below the surface. They comprise three beds of solid salt over 1,000 feet in total thickness.

Discovery of these deposits followed extensive geological investigations. Searching and test-drilling operations were finally concentrated on those areas, where if salt were discovered, it could be produced at low cost. This necessitated an abandonment of the low-cost salt water wells.

Another salt lies close enough to the surface to be recovered at ex-

ceptionally low cost. Above the salt lies a layer of rock salt, which has already been tacked by the company's three wells, to approximately a thousand feet from the surface. Nearby is the inexhaustible water supply of the North Saskatchewan River, flowing through the cities and farming areas of Alberta, Saskatchewan and Manitoba, as well as British Columbia, through to the Pacific Coast are offered by a branch line of the Canadian National Railway running right past the door of the plant.

Purest Salt

In many parts of the world salt is mined like coal. In others, it is cut from surface beds in the same manner as ice is cut from frozen rivers and lakes in winter. The cleaned salt, however, is considered to be the recovered through salt wells such as those which will be operated by the Alberta Salt Co. Ltd. at Elk Point.

By this method water from the North Saskatchewan will be pumped into the wells, dissolving the salt at the bottom. The resulting brine is forced to the surface through an inner casing running up through the centre of the well. The brine flows into huge vats. In these vats the salt is partially evaporated and any impurities run off leaving only the pure crystal salt.

The rated capacity of the plant will be 125 tons per day. It will re-



DERAILED FREIGHT ROLLS INTO PARRY SOUND BACKYARD — Overturned freight car, shown here, was an unwelcome guest in the front yard of Mrs. Hudson Phillips at Parry Sound. Nineteen cars in all left the property, rolled down embankment. One slid against bungalow occupied by Mrs. Phillips' son. Mrs. Phillips, (right), was standing by window when she saw car roll down embankment.

VANCOUVER DOCK BUSINESS HAS GROWN TREMENDOUSLY IN 62 YEARS

VANCOUVER, B.C.—Sixty-two years ago, two hundred, twenty-five years ago, the brig W. B. Flint scuttled into one of the finest natural harbors in the world and dumped 800 tons of tea from China on Vancouver's ramparts, where it still stands.

Ships from every maritime country in the world have been whipping in and out of here in increasing numbers ever since.

Port Manager K. J. Burns now reports Vancouver's maritime com-

this year has made the best showing of the last 10 years."

From the 800 tons of China tea, imports have swelled to 3,830,324 tons in the last 10 years, and in the last month period from Great Britain, Sweden, Denmark, France, the Belgian Congo, Italy, Greece, South and Central America, Holland, Belgium, Australia, the United States, Japan, Europe and the Orient.

Exports have shown the first shipment of 50,000 sacked bushels of grain in 1909 to 312,049 tons for the first nine months of this year. Grain alone amounted to 42,416,208 bushels.

MR. WIGGS IS FED-UP WITH HIS TURNIP PATCH

MEDFORD, Tenn.—Mr. Wiggs had his cabbage patch, but Mr. Wiggs had his turnip patch—five acres of it, and trouble.

When his corn crop was ruined, Roland Wiggs planted his fields with turnips. Now he had five acres of turnips to be eaten up at a profit.

Picking, shipping and marketing cost him more than the prices paid.

"They might make hog feed," Wiggs said wistfully, "but hog won't eat 'em raw."

"I'm fed up," declared Mr. Wiggs of the turnip patch.

quite a staff of about 40 full-time employees. G. J. L. Smith, who has been in the salt business for 20 years, is manager. Production is expected to commence early in the new year. —Canadian Finance.

VISITOR'S GALLERY



—Fitzpatrick, in the St. Louis Post-Dispatch

Proper Care For Shoe Wardrobe To Cut Expenses

MONTEBELLO—With shoe prices continuing to rise along with the cost-of-living index, today is the time to study how to groom today for longer wear.

Here are a few tips on the proper care of your shoe wardrobe.

Since water is the fresh side of the hide turned outwards, it is apt to catch every speck of dust on its soft surface. It should be cleaned after every wearing, either with a small wire brush or a porous rubber pad.

Wipe the leather with a soft cloth, leather cream. Stains on suede shoes can be removed with either.

Then a coating of transparent wax and a little grease will quickly bring a shine.

Most important of all, if you want your shoes to remain youthful and form-fitting, always put them away in shoe trees. If sifting pumps present a problem, sovite it by stuffing the toes with ordinary newspaper.

BUGS WILL INHERIT THE EARTH

A little while ago a nature photographer from Buffalo, N.Y., told the Royal Canadian Institute in Toronto some facts about bugs. "The skins of all living creatures are insects," he said, "and it would take 20 years, memorizing 50 names a day to go through the list of those already catalogued." Also, his gloomy prophecy, he somewhat reluctantly admitted, he seemed to suggest. "At least the United States Bureau of Entomology advises that insects destroy each year on this continent more than 300,000,000 bushels of stored grain. A starving Europe needs only 100,000,000 bushels to start on the way to recovery." —J.R.

—Fitzpatrick, in the St. Louis Post-Dispatch

Christmas Greetings

Santa on the Line :: ::

OUR CHRISTMAS STORY

End Of The Rainbow

By ROY V. PRICE

DISGUSTEDLY, Leslie Morris surveyed the lobby of the small hotel. It was warm and cheerful, full of holly wreaths flaunting wide red satin ribbon, tinsel and red candles and gilded walnut shells. But there would be no warmth and cheer for him this Christmas night only because he was burning, loneliness this ever. He was a dynamically efficient, razor-sharp executive of 37 with a cold dry businesslike facade, yet he would have gladly given a substantial part of the millions his steel made for him to exchange the happiness and sincere friendship he saw on the faces of these honest, hard-working people.

"This town has real Christmas spirit," Leslie consoled this with the Christmas spirits he would have been enjoying at this very hour in the wilds of Miami, if his 'plane hadn't been grounded in this little city. He went out into the cold, crowded street and saw the snow. Flakewise, ground, he looked fit like a fellow who dropped into the gym every now and then for a game of handball.

He went into an inn, sprawling, combed lights strung hither and yon. The whole town was pervaded by an atmosphere of holiday. Santa Claus was riding a toy-laden sleigh out of the sky, his six reindeers prancing in neon lights. But in spite of his mood, Leslie felt a bit of holiday zip.

He crossed the street to the courthouse lawn and stood, with dozens of others, at a life-sized display of the Three Wise Men, on camels, and lay in a bed of straw. His attention was held by the restful beauty of this rustic scene. He was caught up in "Noel, Noel" coming from the manger. Then he was surprised that he remained silent. The falling snow, with total strangers listening to "Silent Night" and "Little Town of Bethlehem".

Forlornly, he wandered along a tree-bordered street. From one cozy bungalow came the faint sound of a carol.

The beautifully-lighted trees on the lawns brought back memories of his boyhood days in Birmingham. The homes brought back his childhood Christmas Eves when he had a carol.

The Poinsettia ::

How many of us have tried and failed to keep the Christmas poinsettia in condition? While it is not an easy task to be sure, it is by no means an impossibility if given proper attention.

Many of us receive the poinsettia as a gift from our friends around Christmas time. When the lovely



plant arrives from the florist place it in a warm, sunny window, where the temperature ranges from 60 to 70 degrees. When the surface of the soil becomes dry, give a thorough watering but do not let water stand in the saucer. Stand the plant in a cold chiller and watch for natural drop. As the leaves start to fall in early spring place in a partly darkened room, giving water only as required; once a week will probably be enough.

At the end of May prune the plant to within three or four inches of the soil surface, repot and sink in a sunny bed in the garden. New growth will develop during the summer months. Late in the summer, transfer the plant to transfer the poinsettia from the garden to a sunny window. It will need plant food and regular watering but not too much of the latter, and a temperature around 70 degrees.

Given such treatment the poinsettia should bloom again for Christmas.

2755

gossed about the neighborhood to see everybody's tree and talked about Christmas.

The impulse hit him suddenly. He decided to do that tonight. He walked up to the front door of a house that seemed to shout, "Merry Christmas! Welcome!"

A lady with an infant in her arms opened the door and greeted him with the friendliest smile he had ever seen.

"I was passing and noticed your door was open. I just wanted to tell you how beautiful I think they are and wish you all a Merry Christmas!" He refused her invitation to enter, saying he must be on his way, but the grateful and friendly smile he read on her face made him feel better than he had felt in months.

He crossed the street and turned in at another house a few doors down. To his surprise he found himself doing the same. He had heard of "Silent Night"—he was hearing "Silent Night". His hard face, which could remain expressionless at the gain or loss of a million dollars now wore a faint smile. He was no longer dis-

posed over his difficult drive home.

"Yes?" the girl standing in the doorway was smiling. The warm yellow light streaming over her shoulders, brightened the gold of her hair.

Not only her voice, but a certain quality of shutting off something from the rest of the world, held him speechless while his mind registered other facts—five feet two, a smile that took him right up, the look of a happy young and alive and warm. "I just wanted to tell you how much I admire the way you have this tree on the lawn lighted and the windows too."

"Won't you stay in Mr. —'s?" her lovely eyes studied him curiously.

"Leslie Morris."

"Tim Mary Hull?" Following her into the living room, he glimpsed the old-fashioned sturdy strapping which held the room with spicy fragrance. A flicker of his attention on a wind-up phonograph softly playing Bing Crosby's "White Christmas".

The tree was a sturdy strapping which held the room with spicy fragrance. A flicker of his attention on a wind-up phonograph softly playing Bing Crosby's "White Christmas".

"The tree is hid; the night is all; The Christmas bells from hill to hill Answer each other in the mist.

Four voices of four hamlets round, From far and near, on mead and moor,

Swell out and fall, as if a door Were shut between me and the sound.

Each voice four changes on the wind, That now dilate, and now decrease,

Peace and good-will, and peace,

Peace and good-will, to all mankind.

Tennyson.

Leslie had sized things when Mary appeared with coffee.

"Now, Dad, after you've been staving in that old house ston'd all day I know you don't feel like trimmin' the tree."

"I can take a hint," said the old man, smiling mischievously from the doorway.

They sat before the fire, drinking.

Leslie walked to the window. "I'm not so good at that sort of thing," he said, handing him glass icicles, red candies, strings of shiny beads.

"Why didn't you tell me you were a Christmas tree decorator?" she laughed. She stood behind him. For a moment he was on the verge of kissing her.

"Look! I'd love to have you know my aunt. Would you come over to Birmingham sometime and meet her?"

"I was never so happy in my life," she answered with an unsteady little laugh. "Will you come to dinner tomorrow? We can't eat all that pie and turkey ourselves."

"I was never so happy in my life," she was laughing. He knew this was the end of his rainbow.

FORWARD, Mr. —— Christmas shopping presents a problem to Mrs. Hattie M. Wilcox, 65, whose family includes nine children, 44 grandchildren and 17 great-grandchildren.



Peace, Good-Will

The time draws near the birth of Christ.

The moon is hid; the night is all;

The Christmas bells from hill to hill

Answer each other in the mist.

Four voices of four hamlets round,

From far and near, on mead and moor,

Swell out and fall, as if a door

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The evergreen tree is grown in every province of the Dominion.

Expectations Realized . . .



"SILENT NIGHT" MUSIC SAME IN ALL LANGUAGES

A good group of people from a number of countries once met around a brightly-burning log fire, and the singing of songs was suggested. It was found, however, that difficulty arose over the fact that no two members of the group could sing the same song.

Finally, a young woman spoke up: "There is a song, the tune of which is the same in all languages."

Let us sing 'Silent Night,' each in his own native tongue."

And they did.

Good Christian men, rejoice!

With heart and soul and voice!

Now ye hear of endless bliss:

Joy! Joy! Jesus Christ was born for

He hath o'er the heavenly door

And man is blessed for evermore.

Christ was born for this.

Good Christian men, rejoice!

With heart and soul and voice!

Now ye hear the grave:

Peace! Peace! Jesus Christ was born for

He hath o'er the heavenly door

And man is blessed for evermore.

Christ was born for this.

Good Christian men, rejoice!

With heart and soul and voice!

Now ye hear the grave:

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With heart and soul and voice!

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And man is blessed for evermore.

Christ was born for this.

Good News!

Good Christian men, rejoice!

With heart and soul and voice!

Give ye heed to what we voice;

Good News! Jesus Christ is born

Today.

OX and ass before Him bow,

And He is in the manger now;

Good News! Jesus Christ is born

Today.

Good Christian men, rejoice!

With heart and soul and voice!

Now ye hear the grave:

Peace! Peace! Jesus Christ was born for

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Please accept these greetings as evidence of our appreciation of past favors and our wish for your future success

Home Cafe and Staff

As we enter the Christmas season we extend to All our Sincere Wishes for a Merry Christmas and a Happy New Year

Crossfield General Store and Staff

NOW THAT CHRISTMAS IS HERE

We hope that the very atmosphere about you will be charged with the good old cheer of Christmas and that you and yours will have a full measure of the best the season affords.

Oliver Cafe and Staff

Extending to all our customers and friends the Compliments of the season and every Good Wish for a Merry Christmas and a Happy New Year

F. T. Baker GAS & OIL PRODUCTS

Our Christmas message is best expressed by our sincere wish that you may have a

VERY MERRY CHRISTMAS
AND A HAPPY NEW YEAR

Modern Service and and Auto Court

A STARR W. H. STEWART

This is the season of friendship, a time when we pause for a moment of quiet thought and expressions of kindly wishes for one and all for a

MERRY CHRISTMAS and a Bright and Happy NEW YEAR

B. F. Keirnan and Staff IMPERIAL OIL PRODUCTS

At this season of the year in spite of the difficulties brought on by supply, it is pleasant to think back over the many happy associations we have had with our many friends and customers during the past year. We are glad then of the opportunity to extend to you our sincere wishes for a —

VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR

Crossfield Garage

WE EXTEND TO ONE AND ALL
A SINCERE WISH FOR CHRISTMAS
AND FOR THE NEW YEAR

Bannister Electric

NO FANCY PHRASES...

No, we won't deck it out with fancy phrases, we will just say "Thanks" and wish you one and all "Merry Christmas," and a Happy New Year.

Fred Becker

THIS CHRISTMAS DAY
MAY ALL THE JOYS OF
THE SEASON COME TROPPING
IN UPON YOU
A HAPPY NEW YEAR TO ALL

CROSSFIELD Cold Storage Lockers

W. J. ROWAT & SON

IN THE SPIRIT OF CHRISTMAS

We wish for you, all the happiness and good fortune that you could possibly wish for yourself

P. A. KIMMITT

ELECTRIC SUPPLIES

ONCE AGAIN IT IS CHRISTMAS
MAY ITS MESSAGE OF
PEACE AND HAPPINESS
ABIDE WITH EACH OF YOU
THROUGHOUT THE COMING YEAR

R. F. Barnaby

Editor and Insurance

CELESTIAL

Not just a wish or Christmas
But a wish for each day of the year
And never were greetings more hearty
Or wishes more true and sincere

A HAPPY NEW YEAR TO ALL

MERRY MAY

This is the big tide of the year, Christmas is upon us, in the benevolent spirit of Him who is born. Say it is. May the day fill you blessed with all the fulfillment of your desires. At the same time, too we would like to say "Thanks" for your support in the year drawing to a close.

A HAPPY NEW YEAR TO ALL

STEVE'S STORE

To our Patrons and Friends our wish is for a

Merry Christmas

A HAPPY NEW YEAR TO ALL

RED & WHITE

SAVES YOU MONEY EVERY DAY

AT THIS FESTIVE SEASON

May we express to you our appreciation of the cordial relations between us and extend to you and yours Best Wishes for a

Anne's Beauty Shoppe

Christmas comes and re-awakens the appreciation of happy relationships . . . re-kindles the warmth of friendships of the past.

MERRY CHRISTMAS

A HAPPY NEW YEAR TO ALL

Mardon Clothing Store

Paper Hanger and Painter

ALL INTERIOR DECORATION

A. S. UTNE, formerly with Cross and Beale will now accept work in the country and town. Fifteen years in the business. Phone 33 or see the Editor the Chronicle

TO OUR FRIENDS

The Dictionary is Full of High Sounding Words and Definitions, but Search as We May We Can Find no Better Substitute to Express our Season's Greeting than the time-worn Phrase —

MERRY CHRISTMAS

A HAPPY NEW YEAR TO ALL

Your Co-Op Store

MANY GOOD WISHES

To you this glad Christmas Season and may it be yours to enjoy contentment and prosperity during all the years to follow

William Laut

At this bright season of the year, we pause to wish one and all A Merry Christmas and a Happy and Prosperous New Year.

W. Patmore

CROSSFIELD TRANSFER

IT'S FOLK LIKE YOU, WHOSE FRIENDSHIP AND GOODWILL HAVE MADE CHRISTMAS A HAPPY EVENT

A HAPPY NEW YEAR TO ALL

Crossfield Meat Market

J. HESKETH

WISHING YOU HAPPINESS

A kindly wish and a kindly thought for you and yours at this joyous season

MANAGEMENT AND STAFF

BILL'S Sales and Service

Case and Plymouth Dealer

STRAIGHT FROM THE HEART
Comes Our Christmas Greeting to You and Yours at this Merry Season

MERRY CHRISTMAS
A HAPPY NEW YEAR TO ALL

A. W. Gordon

